



# North Carolina Food Safety and Defense Task Force

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Established 2003

## 2014 Annual Conference Food Defense Who is protecting the Food Supply and How

### Speaker Biographies (In order of appearance)

#### Day 1 – May 19th

##### **Penelope Slade-Sawyer**

Penelope Slade-Sawyer was a Commissioned Corps Officer in the U.S. Public Health Service and served as assistant surgeon general at the U.S. Department of Health and Human Services in Washington, DC. Prior to serving as assistant surgeon general, Slade-Sawyer served for seven years as deputy assistant secretary for Health, Disease Prevention and Health Promotion, and directed the Office of Disease Prevention and Health Promotion (ODPHP) in the U.S. Department of Health and Human Services. In this role, she was responsible for strengthening the disease prevention and health promotion priorities of the Department. Ms. Slade-Sawyer received her BS in Physical Therapy and her Masters of Social Work from UNC-Chapel Hill.

##### **Michael Sprayberry**

Mike Sprayberry joined N. C. Emergency Management in July 2005 as the Deputy Director and Operations Section Chief. As such, he oversaw the division budget, as well as the emergency and human services functions, the 24-hour communications center and 24 field staff who work closely with local communities on disaster prevention and response. During his tenure as deputy director, he spearheaded the development and implementation of several plans that help to better prepare and protect North Carolinians during disasters including the coastal region evacuation and sheltering plan, and the long term care facility disaster plan. In February, 2013, North Carolina Department of Public Safety Secretary Kieran Shanahan appointed Mr. Sprayberry as the director of the North Carolina Emergency Management Division. Prior to joining state government, Mr. Sprayberry served in the United States Marine Corps and the North Carolina Army National Guard for 25 years as a Field Artillery and Infantry Officer. He is a graduate of the Army Command and General Staff College. Mr. Sprayberry holds bachelors and master's degrees from the University of North Carolina at Charlotte. He and his wife, Laura, reside in Raleigh and have two daughters, Alison and Megan.

##### **Joe Reardon**

Mr. Joseph W. Reardon re-joined North Carolina Department of Agriculture & Consumer Services in 2013 to serve as the Assistant Commissioner for Consumer Protection. In this role, he oversees the divisions responsible for food safety, agricultural emergency response, animal health and regulation of the structural pest control industry, pesticide use and various weighing and measuring devices. He served as Senior Advisor for Federal-State Relations and Director for

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the Division of Federal-State Relations in the Office of Regulatory Affairs of the United States Food and Drug Administration (FDA) from 2009 through 2012. In these roles, he worked collaboratively with Federal, State, local, tribal, and territorial partners to enhance the public health infrastructure and served as the point of contact for State programs on matters dealing with food and feed safety and defense. As the Senior Advisor, he co-chaired the Integration Task Force and the Food Safety Modernization Act (FSMA) Federal-State Integration Team in addition to working closely with the Partnership for Food Protection Executive and Coordinating Committees. Prior to joining the FDA, Mr. Reardon served the North Carolina DOA & CS for more than 28 years in various regulatory positions, including as the Director of the Department's Food and Drug Protection Division and Special Assistant to the Commissioner of Agriculture for Food and Agriculture Projects. He received the Department's coveted Cornerstone Award in 2002-2003 in recognition for his outstanding leadership and commitment in the integral role as coordinator of special agricultural projects. He has provided testimony before the House Committee on Homeland Security Subcommittee on Intelligence, Information Sharing, and Terrorism Risk Assessment for the State of the Nation report on food defense, animal disease, and potential economic impact of bioterrorism. Mr. Reardon holds a degree in Food Science from North Carolina State University and is currently completing an interdisciplinary program for a Bachelors of Science degree in Emergency Preparedness and Response with the Emergency and Disaster Management Program at Western Carolina University.

#### **Andrew Huff**

Dr. Andrew Huff has been working in food protection since 2010. Prior to beginning his work in food protection, Dr. Huff was U.S. Army infantryman and served in two counterterrorism combat tours in Iraq and Central America. After serving the nation, Andrew attended the University of Minnesota where he obtained a master's degree in national security and spatial science, and a PhD in environmental health with a focus on infectious disease epidemiology. While he was a graduate student, Dr. Huff worked at the National Center for Food Protection and Defense, where he conducted research in qualitative and quantitative risk and criticality assessment methods. Currently, Andrew is working at Sandia National Laboratories where he is conducting basic research in bioterrorism agent taste, flavor, & olfaction, modeling complex global supply chains, and developing predictive methods to model the flow of bioterrorism agents through the food system, from production to the consumer.

#### **Rick Melendez, MPH, RS**

Mr. Melendez has 30 years of public health work experience at the local health level. He started his career in public health with the City of Cleveland Public Health Department from 1984 to 1995. He worked as a sanitarian and moved my way up to Chief sanitarian and acting commissioner for the Division of the Environment. Currently Rick works at the Cuyahoga County Board of Health in the Environmental Public Health service area. He is the food program supervisor. The program staff licenses and inspects over 4,300 food shops, with a philosophy of education, inspection and investigation. They carry out dozens of food safety education classes on site and on the road, put on an Annual Food Education conference and

have a solid EPHE investigation unit. Rick transitioned the paper based inspection program into the digital realm in 2007. The program captures inspection data electronically using tablet computers and a customized web based application. Four years ago Rick aligned the program with the Federal Voluntary Food Standards and they are currently in the process of meeting those standards. As part of this process they have migrated the licensing and inspecting program to a new web based software program offered by the Ohio Department of Health. This will allow standardization of data across the state from all local health departments. Most recently they were granted two FDA grants. One was to continue the process of meeting the standards and the second was to develop a food defense intrusion assessment. Rick is bilingual in English and Spanish and therefore acts as a liaison and translator for our Spanish speaking constituents. He also serves as the service areas web page portal master, creating, maintaining and updated our program web pages.

**Bachelor of Science in Environmental Health Science, 1982**

Bowling Green State University, Bowling Green, Ohio

**Master of Public Health, 2006**

Northeast Ohio Medical University, Cleveland State University, Cleveland, Ohio.

**Amy Kircher, DrPH**

Amy Kircher is the Director of the National Center for Food Protection and Defense (NCFPD), a Department of Homeland Security Center of Excellence and an Assistant Professor in the College of Veterinary Medicine at the University of Minnesota. She leads a talented staff and coordinates a research consortium of experts dedicated to protecting the food system through research and education. Her current research includes identification and warning of food disruptions through data fusion and analysis. Prior to coming to the University of Minnesota, Dr. Kircher held epidemiologist positions at NORAD – US Northern Command and with the United States Air Force where she worked on health informatics, bio surveillance, and data analytics. She has an extensive background in Homeland Security and Defense, supporting preparedness and response for real-world and exercise events to include Hurricane Katrina and H1N1. Dr. Kircher completed her Doctorate in Public Health at the University of North Carolina – Chapel Hill.

**James Page**

Special Agent Page is the Primary Weapons of Mass Destruction Coordinator for the Charlotte Division of the FBI, assigned to the Joint Terrorism Task Force. Special Agent Page has been with the FBHE for 15 years and has worked all Federal Crime violations. SA Page was assigned for 18 months as an FBHE Supervisor for the Terrorist Screening Operations Unit at FBHE Headquarters in 2006. SA Page was a co-chairman for the Fire/Life safety/Hazardous Materials (FLASH) subcommittee for the Democratic National Convention hosted by Charlotte in 2012. SA Page spent 11 years on the Special Weapons and Tactics (SWAT) team and is currently a firearms instructor. Prior to the FBHE SA Page was a Marine officer and helicopter pilot for 9 years.

**Brett Weed**

Brett Weed is the State Liaison for North and South Carolina with the US Food and Drug Administration Atlanta District Office. Prior to joining FDA, Brett served as the Compliance and Preparedness Administrator for the Food and Drug Protection Division of the North Carolina Department of Agriculture and Consumer Services and as a Department of Homeland Security Fellow in Biological Countermeasures at UNC. He has participated in a variety of food safety improvement initiatives, including the Rapid Response Team Best Practices Manual, National Partnership for Food Protection Response, Work planning and Information Technology workgroups and the FDA Food Safety Modernization Act Implementation team. Brett holds a BS in Biochemistry and BA in Chemistry from East Carolina University and a Master of Science in Biochemistry and Biophysics from the University of North Carolina at Chapel Hill.

**Sheila Bliss**

Sheila Bliss is Director, Quality Assurance for HMSHost Corporation, part of Autogrill S.P.A. - the world's largest provider of food, beverage and retail services for travelers. Along with the rest of the Autogrill group, HMSHost is a recognized industry leader in creating innovative dining locations at airports and on motorways worldwide. With over \$2.7 B in revenues and 30,000 associates, we use our experience and global reach to offer travelers an unparalleled blend of local, regional and international brands. Sheila has over 25 years of experience in food and beverage operations, training, standards, and brand management. She joined Marriott Corporation in 1986 and then HMSHost in 1994 and has held multiple progressively responsible positions in several areas of the company including Restaurant Management, Training, Food and Beverage Standards and Concept Development. Sheila has been in her present role for six years. In her role, Sheila writes the HMSHost food safety audit policies and guidelines, standard operating procedures and manages the restaurant third-party audit program. She is the subject matter expert and master trainer for the restaurant manager training program and the OJT program. Sheila manages the small supplier on-boarding process, which includes the third-party audit program and ensuring appropriate food safety provisions are included in the small supplier contracts. Sheila assists the HMSHost commissaries with their food defense plans. In 2013, Sheila received the Operator Innovations Award from the National Restaurant Association in recognition of continued advancement in food safety.

**Jeff Hawley**

Jeff Hawley is Food Safety Manager at Harris Teeter, a chain of 230 supermarkets based in Matthews, North Carolina. He has been at Harris Teeter since 1995.

In this position he is responsible for food safety, sanitation, pest control, labeling, weights & measures, and other regulatory issues. Before going to Harris Teeter he worked 13 years for the Va. Dept. of Agriculture & Consumer Services in the Bureau of Food Inspection. He was a Food Inspector for 8 years, inspecting retail food stores, food warehouses and manufacturing facilities. He then worked five years as Food Inspection Supervisor in eastern Virginia. He is a member of AFDOSS (Association of Food & Drug Officials of Southern States), CAFP (Carolinas Association for Food Protection), and CASA (Central Atlantic States Association of Food & Drug Officials).

He serves on the North Carolina Food Service Advisory Committee and the NC Food Safety & Defense Task Force. He is active in the Conference for Food Protection, currently serving as chair of the Food Protection Manager Certification Committee.

He is a graduate of James Madison University, receiving a BS in biology and Master's Degree in business administration.

## **Day 2 – May 20<sup>th</sup>, 2014**

### **Alice Johnson**

Alice Johnson, DVM, serves as vice president of food safety, regulatory and animal well-being for Butterball, LLC. Johnson's role encompasses multiple responsibilities, including the development, implementation and oversight of food safety, quality and animal well-being. In addition, since joining the company in 2006, Johnson has worked alongside federal and state regulatory agencies to implement and manage government regulations within the company. Before her work with Butterball, Johnson served as president and CEO of the National Turkey Federation. She has also held multiple leadership positions with organizations like National Food Processors Association and the American Meat Institute. Johnson earned a bachelor's degree in biology from Pfeiffer College and a Doctorate of Veterinary Medicine from Tuskegee Institute.

### **Jayne Nosari**

Jayne Nosari is a Senior Food Safety Manager for Walmart Home office. She oversees in-store food safety for 14 states in the Northeastern part of the United States. Previously, Jayne was the Food Program Manager at the Illinois Department of Public Health, Division of Food, Drugs and Dairies in Springfield. Mr. Nosari has been active in several professional food safety organizations including:

- The Conference for Food Protection in which she was the voting delegate for Illinois.
- Association of Food and Drugs Officials (AFDO)
- Illinois Food Safety Advisory Committee
- Illinois Food Safety Symposium planning Committee
- Past president of the Associated Illinois Milk, Food and Environmental Sanitarians

While at IDPH, she was an FDA Standardization officer and is a Registered Sanitarian.

In addition, Jayne worked at:

- Kalamazoo County Health Department in Michigan
- Sangamon County Health Department, Food Program Supervisor in Illinois
- Springfield City Health Department, Undergraduate Intern in Illinois

Ms. Nosari is a graduate of the Western Illinois University where she received her B.S. degree in health science and microbiology. She is also a graduate of the University of Illinois at Springfield where she received her Master of Public Health.

**Roger Mozingo**

Roger Mozingo has been with Sodexo for the past 8 years as a Food Safety Manager and provides food safety support to all Sodexo operations in the Mid-Atlantic. He holds a Bachelor of Science in Biology from Radford University and a Graduate Certificate from the University of Maryland in Food Safety Risk Analysis. Roger is a Registered Environmental Health Specialist through NEHA. He lives in Salisbury, NC with his wife Bobbie and two children, Meredith and Will.

**Ken Scott**

Mr. Scott graduated from The Citadel, and has worked for Bo jangles' for 31 years. He has held many positions with Bo Jangles including Unit Director, Area Director, Franchise Consultant, and Regional Director. He has been the Director of Quality Assurance since June 2007.

**Sarah Durham**

Sarah Durham holds a Bachelor of Science degree in Biology and Nutrition from NC State University. She started her career in Environmental Health as the first female health inspector hired for the Granville Vance District Health Department. After four years at Granville/Vance, she relocated to New Bern, NC and worked for the Craven County Health Department in Food and Lodging. It was in New Bern where Sarah decided to step away from government work and pursue an industry position as a third party auditor for NSF International. NSF provided an opportunity to travel the country and work with various clients such as Sodexo, HMS Host, Olive Garden, Sonic and Jack in the Box. It was at NSF where she discovered her love for the educational aspect that accompanies the auditing process. In December 2012, Sarah started her career with Delhaize America as a Food Safety Specialist for Food Lion. As a native North Carolinian with no desire to ever live anywhere else, the position turned into being the best of many worlds. Sarah's territory allows her to work close to home and she gets to interact regularly with government representatives while working in private industry. Sarah was able to use her knowledge of the Food Code and experience as a third party auditor to assist in creating the 2014 Food Safety Audit for Delhaize America. Sarah maintains her REHS through the state of North Carolina along with her CP-FS credential through NEHA. She is originally from Wilmington, NC. Her husband works as a high school teacher and wrestling coach, they have two boys, Oliver, who is in kindergarten, and Candon who is almost two. They live in Raleigh which is a central location for Sarah's territory that includes roughly 400 stores from Eastern North Carolina to High Point and Tidewater Virginia as far north as Yorktown. Sarah and Kristy Nixon of NCDHHS currently co-chair the North Carolina Food Safety Advisory Council (FSAC).